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INSTALLATION INSTRUCTIONS

This appliance has a Class 1 classification.

The cooker is set for the gas stated inside the cover

Installation and servicing of the appliance must be performed by a qualified professional in accordance with the conditions stated in the applicable regulatory documents and codes of practice.

Gas supply connection

For details of gas connection instructions please refer to the chapter "standards" relevant to your country.

Using a standard pipe, connect the connector socket on the appliance to the corresponding pipe or to the butane/propane bottle valve according to fig. 1.

Caution: (Only for cookers as per fig. 1). When the cooker is connected to the gas supply, the pipe must be positioned so that it does not pass behind the cooker (see Fig.1). When the cooker is in use, the temperature of the back wall of the cooker can be 200° C above the ambient temperature. The supply pipe must therefore never come into contact with this wall. Consequently, the pipe must be fitted as shown in Fig.1. The two mounting clips are provided in the fittings set and must be positioned as shown in Fig.1.

Natural gas

For natural gas or a propane-air mixture, use the GN end-piece. If the entire length of the pipe is accessible, a flexible tube with a mechanical connector socket, conforming to the applicable local standards, may be used.

Butane/propane gas

If the entire length of the pipe is accessible, a flexible rubber tube, conforming to the applicable local standards, may be used.

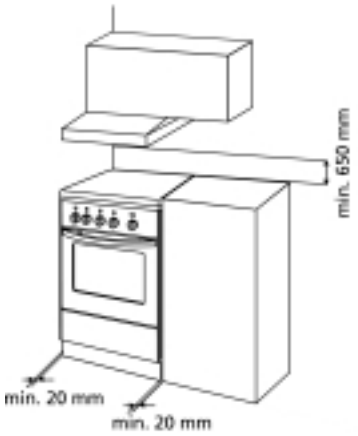
For butane/propane, use the B/P end-piece conforming to the applicable local standards, and the standard connector.

If an end-piece is replaced, it is necessary to fit connectors fitted with the new end-piece.

Do not forget to fit the extension tube with the end-piece. The pipe must be as short as possible. It must be a standardised pipe, and must be changed before the date printed on it.

Important: Before performing any task, close the gas supply tap.

Details of connection: see your country specific standards.



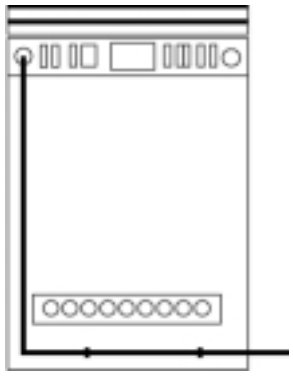


Fig. 1

INSTALLATION INSTRUCTIONS

Adjustment of oven reduced output (Fig. 1)

It is essential to calibrate the thermostat following adjustment of the air/gas mixture. On completion of this operation, proceed as follows:

- Lift off the oven base.
- Light the oven burner and set the thermostat to position 2.
- Close the oven door.
- Lift off the thermostat knob, without turning it.
- **Fully tighten the screw G of the butane/propane thermostat.**
- Immediately unscrew the screw **G** by 2 or 3 turns for natural gases or for air/butane and air/propane mixtures.
- Use the same screw to adjust the flame.
- Turn to the right to reduce the height of the flame, or to the left to increase the height. The adjustment is correct when the body of the flame is about 2 to 4 mm in height. To check that these operations have been carried out correctly, it is advisable to check the minimum output by setting the thermostat knob to position 4.

If the adjustment is correct, the thermostat will reduce the flame in approximately 5 minutes.

- Replace the knob and set it to the **"0"** position to switch off the burner, then replace the oven base.

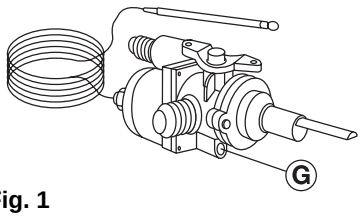


Fig. 1

Oven grill

Adaptation to different gas types (Fig. 2)

This operation is performed inside the oven. Withdraw the grill retained by the two screws **G** and, using a socket wrench, replace the injector **J** with an injector of the type which corresponds to the gas to be used, in accordance with the Injector Table.

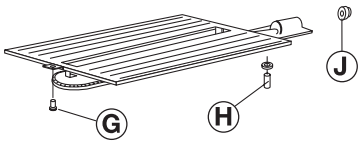


Fig. 2

Air adjustment (Fig. 2)

The air/gas mixture is correct when the flame has a blue colour. If the flame tends to spread away from the grill or if it is not sharp, it is necessary to adjust the screw **H** in accordance with the Injector Table.

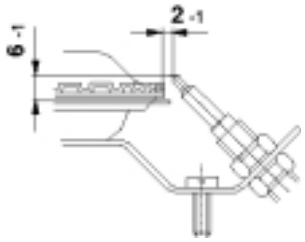


Fig. 3

Gas system maintenance

For the After-Sales Service:

When a handle becomes seized and difficult to turn, never remove the tap bearing: remove and replace the entire tap. See **Fig. 3** and **Fig. 4** opposite for exact positioning of the oven and grill thermocouples.

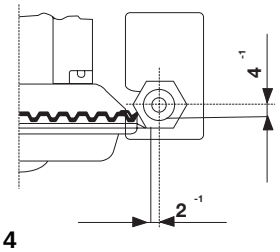


Fig. 4

INSTALLATION INSTRUCTIONS

Cooker top

Adaptation to different gas types

Lift off the grid plate and the burners, unscrew the 4 mounting screws and remove the plate.

Unscrew the injector **A** (**Fig. 1**) and replace it with the injector of the diameter appropriate for the burner and gas to be used, in accordance with Injector Table relevant to the country. Following each new adaptation to a different gas type, change the information label relating to the supply gas.

Air adjustment (**Fig. 1a**) (**1b** only Germany, Poland and Hungary).

If the operating conditions do not allow for correct adjustment of the air/gas mixture of the cooker top burners, adjust the screw **B** in accordance with the Injector Table. Once the screw **B** has been tightened, tighten the nut. For 1b release screw **C** and adjust dimension "X" according to the country Injector Table: when dimension in OK tighten screw **C**. Check that the burner is working; the flame must be blue and sharp, without a yellow tip.

Reduced output adjustment (Fig. 2)

The gas minimum output is correctly adjusted when the inner cone of the flame is 2 to 4 mm in height.
If this is not the case, first withdraw the tap knob and then tighten or loosen the screw **C**, depending on whether the flame is to be reduced or increased.
The adjustment must be made so that end position of the tap is the minimum position.

For butane/propane, the screw **C** must be screwed in fully.

Oven

Adaptation to different gas types (Fig. 3)

First lift off the base separating the oven from the oven burner, and then unscrew the 2 mounting screws **D**.

- Draw the oven burner forward.
- Replace the injector **E** with the injector corresponding to the gas to be used, in accordance with the country Injector Table.

Air adjustment (Fig. 4)

The air/gas mixture is correct when the flame has a blue colour. If it tends to spread away from the burner or if it is not sharp, it is necessary to adjust the screw **F** in accordance with the country Injector Table.

Once the screw **F** has been adjusted, tighten the nut. Check that the burner is working properly: the flame must be blue and sharp, without a yellow tip.

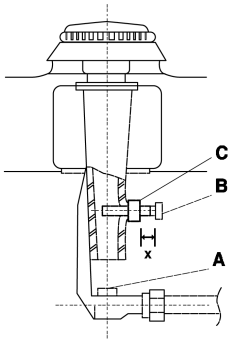


Fig. 1a

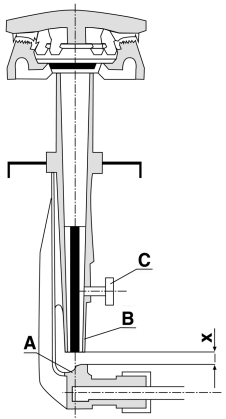


Fig. 1b

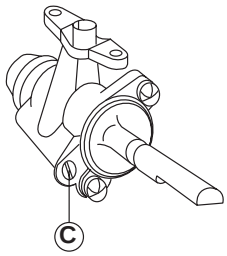


Fig. 2

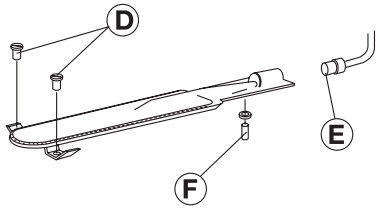


Fig. 3

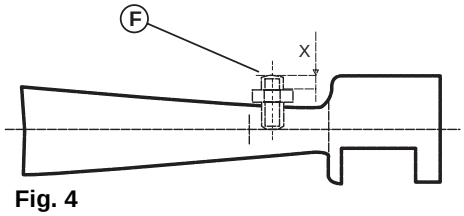


Fig. 4

INSTALLATION INSTRUCTIONS

ELECTRICAL CONNECTION

Before connecting the appliance, it is necessary to ensure that:

1. The nominal voltage of the electrical power supply to the dwelling is the same as that of the appliance, as stated on the rating plate.
2. The electrical power installation of the dwelling is correctly earthed.

To connect the cooker supply cable, proceed as follows:

- Remove about 60 mm of the external sheathing from the power supply cable. The earthing wire, which is coloured yellow and green, must be 30 mm longer than the other power cable wires.
- Fit the power supply cable into the cable conduit (located on the bottom left-hand side of the casing) and then into the collar. Connect it to the terminal strip in accordance with the electrical diagram shown below.
- Ensure that the “GREEN and YELLOW” wire is connected to the earth terminal (marked by the symbol ⏚).
- Fix the cable within the collar using the two screws.
- Replace the rear casing, checking the positioning of the cable conduit.

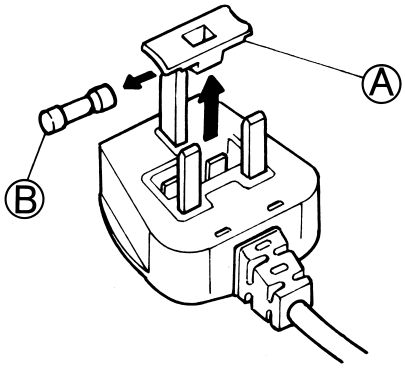
Notes: After installation, the electrical parts must not be accessible without the use of an appropriate tool.

The power supply cable must be of the type H05RR-F, in accordance with the table below.

POWER SUPPLY VOLTAGE	CONDUCTORS NUMBER X DIMENSIONS	ELECTRICAL CONNECTION
1N ~ 230V	3 x 1,0 mm²	

INSTALLATION INSTRUCTIONS

For Great Britain Only



Warning - this appliance must be earthed

Fuse replacement

If the mains lead of this appliance is fitted with a BS 1363A 13amp fused plug, to change a fuse in this type of plug use an A.S.T.A. approved fuse to BS 1362 type and proceed as follows:

1. Remove the fuse cover (A) and fuse (B).
2. Fit replacement 13A fuse into fuse cover.
3. Refit both into plug.

Important:

The fuse cover must be refitted when changing a fuse and if the fuse cover is lost the plug must not be used until a correct replacement is fitted.

Correct replacement are identified by the colour insert or the colour embossed in words on the base of the plug.

Replacement fuse covers are available from your local electrical store.

Connection to a rewirable plug

If the fitted plug is not suitable for your socket outlet, then it should be cut off and disposed of in order to avoid a possible shock hazard should it be inserted into a 13A socket elsewhere.

A suitable alternative plug should then be fitted to the cable.

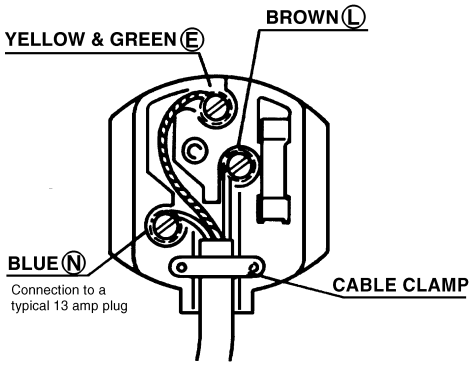
The wires in the mains lead are coloured in accordance with the following code:

BLUE - “NEUTRAL” (“N”)

BROWN- “LIVE” (“L”)

GREEN AND YELLOW - “EARTH” (“E”)

1. The GREEN AND YELLOW wire must be connected to the terminal in the plug which is marked with the letter “E” or by the Earth symbol ⏚ or coloured green or green and yellow.
2. The BLUE wire must be connected to the terminal which is marked with the letter “N” or coloured black.
3. The BROWN wire must be connected to the terminal which is marked with the letter “L” or coloured red.



For the Republic of Ireland only

The information given in respect of Great Britain will frequently apply, but a third type of plug and socket is also used, the 2-pin, side earth type. In this case, the wire which is coloured GREEN AND YELLOW must be connected to the EARTH contact, and the two wires to the two pins, irrespective of colour. The supply to the socket must be fitted with a 16 amp fuse.

INSTALLATION INSTRUCTIONS

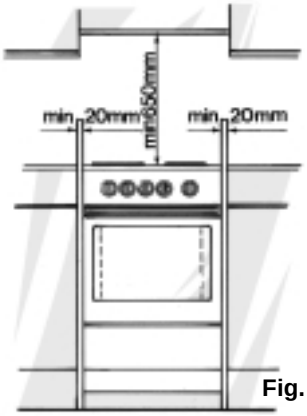


Fig. 1

The cooker must be installed as indicated in **Fig. 1**.

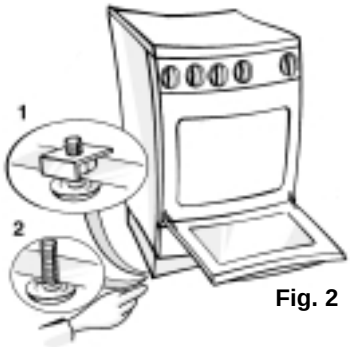


Fig. 2

1. Metal screw for cookers with plinth (only for UK cookers).
2. Plastic screw for other cookers (see **Fig. 2**).

Fig. 3

ONLY FOR UK COOKERS
A special bracket to fix the cooker to the wall is available via After-Sales Service.

Fit the joke on the backside of the cooker with the two screws (joke with screw and nut M10).
Fit the angle bracket on the wall by means of the two screws so that the bottom is flat and about 1-2 mm above the screw M10.

Adjust the screw on the yoke with the nuts so that the screw is positioned under the angle bracket when the cooker is in the correct position.

LOCAL REGULATIONS AND REQUIREMENTS

For Great-Britain only

Installation must be executed by a CORGI registered installer.

In the UK the regulations and standards are as follows.

1. Gas safety Regulations 1994 (Installation and Use).
2. Building Regulations - Issued by the Department of the Environment.
3. Building Standards (Scotland) (Consolidated) - Issued by the Scottish Development Department.
4. The current I.E.E. Wiring Regulations.
5. Electricity at Work Regulations 1989.
6. B.S. 6172 Installation of Domestic Gas Cooking Appliances.
7. Installation and Servicing Instructions for this appliance.

VENTILATION REQUIREMENTS

The room containing the appliance should have an air supply in accordance with B.S. 5440: Part 2:1989.

- All rooms require an openable window, or equivalent, and some rooms will require a permanent vent as well.
- For room volumes up to 5m² an air vent of 100 cm² is required.
- If the room has a door that opens directly to the outside or the room exceeds 10 m² NO AIR VENT is required.
- For room volumes between 5m² and 10m² an air vent of 50 cm² is required.
- If there are other fuel burning appliances in the same room, B.S. 5440: Part 2:1989 should be consulted to determine the air vent requirements.
- This appliance must not be installed in a bed sitting room of less than 20 m² or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a CORGI gas installer.
Failure to install appliances correctly is dangerous and could lead to prosecution.

INSTALLATION

The gas supply system must comply with current local regulations.

The connection of the cooker to the gas pipe network or gas cylinder must be made by means of a rigid copper or steel pipe with fittings complying with local standards or by means of a continuous-surface stainless steel hose complying with local standards.

The maximum length of the hose is 2 m.

Important: if a stainless steel hose is used, it must be installed so as not to touch any movable part of the furniture. It must pass through an area where there are no obstructions and where it is possible to inspect it on all its length (Fig. 1).

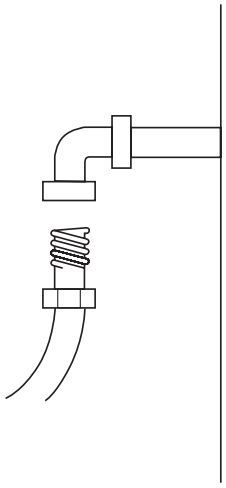
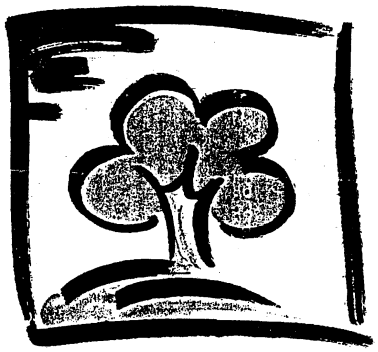


Fig. 1

BEFORE USING THE APPLIANCE

1. Packaging materials (plastic bags, polystyrene, etc.) are potentially dangerous and must be kept out of reach of children.
2. The packaging is recyclable, as indicated by the recycling label.
3. Check that the cooker is not damaged, and that the oven door closes properly.
4. The installation and electrical connection of the appliance must be performed by a qualified technician according to the manufacturer's instructions and in compliance with the applicable local safety standards.
5. Remove the card protectors and plastic film from inside the oven, and remove all the fittings. Heat the oven to 200° C for about one hour. This will result in some unpleasant odours from the protective greases used on the oven elements and from the insulating material. These fumes are not harmful.



Keep this booklet for future reference.

GENERAL PRECAUTIONS AND RECOMMENDATIONS

Caution

1. Always disconnect the appliance before carrying out any maintenance task. Failure to take this precaution could result in personal injury or damage to property.
2. Do not use the handle to lift the cooker.
3. When the cooker is used, the accessible parts can become hot. Young children must be kept away.
4. Use protective oven gloves to remove hot dishes or plates from the oven.
5. Do not store flammable items in the oven. They could catch fire when the oven is switched on. When the oven is in use the interior walls of the warming drawer and the metal accessories will heat up. The warming drawer should only be used to store the accessories supplied with the appliance; do not use it to store flammable materials or pressurized containers (spray canisters, etc.).
6. Make sure that the electrical cables do not come into contact with the oven door.
7. The manufacturer can accept no liability for any personal injury or damage to property caused by improper use of the cooker.
8. The cooker has been manufactured from recyclable materials. It must be disposed of in accordance with local waste disposal regulations. Before disposing of the appliance, cut the power supply cable to make it unusable.
9. Before opening the lid, remove all splitted liquids. Do not shut the lid before the burners are cold.

Declaration of conformity CE

This appliance has been designed, constructed and marketed in compliance with:

- **safety requirements of EEC Directive "Low voltage" 73/23;**
- **protection requirements of EEC Directive "EMC" 89/336 modified by the EEC Directive 93/68 classification;**
- **safety requirements of EEC Directive 90/396 for "Gas Appliances".**

- This appliance complies to "Class 1" regulations.

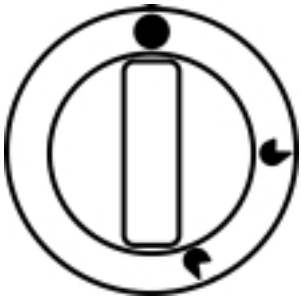
- This appliance has been designed to be used only for home cooking. Any other use such as heating a room is improper and dangerous.

- This appliance is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.

USING GAS COOKERS

USING THE BURNERS

Each knob controlling the burners is marked with the following symbols:



Full disc - Off position

Full flame - Maximum opening or maximum delivery

Minimum opening or reduced delivery

- To light one of the burners, press the knob corresponding to the burner selected and turn it anti-clockwise to (maximum position).
- Approach a flame to the burner and select the required cooking level.

USING THE BURNERS (COOKERS WITH ELECTRIC IGNITION)

- To light one of the burners, press the knob corresponding to the burner selected and turn it anti-clockwise to (maximum position). At the same time press the electric ignition button situated on the control panel. The spark plug gives out a spark that causes the burner to ignite. If the burner does not ignite, repeat the operation.

USING THE BURNERS (COOKERS WITH SAFETY DEVICE)

- To light one of the burners, press the knob corresponding to the burner selected and turn it anti-clockwise to (maximum position).
- Approach a flame to the burner or press the electric ignition button if the cooker is provided with this function.
- Once the burner is lit, keep the knob pressed for about 10 seconds.
- Release the knob.

If the knob does not ignite, repeat the operation. The burner safety system serves to prevent the emission of gas if the flame should be extinguished accidentally (draughts, interruptions in gas supply, dousing with liquids, etc.).

- For gas economy, use pots and pans according to the gas burners size:

Burner type	**Pan diameter**
Large (Rapid)	220 - 280 mm
Medium (Semi-rapid)	160 - 220 mm
Small (Auxiliary)	130 - 160 mm

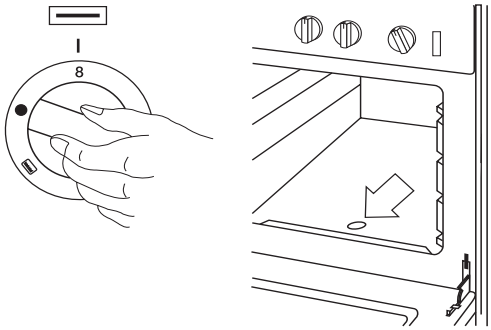
Cover pans whenever the cooking method allows.

Avoid using pans with a misshapen base.

Do not use rounded shaped pans, such as WOK (see picture).

USING GAS COOKERS

USING THE GAS OVEN

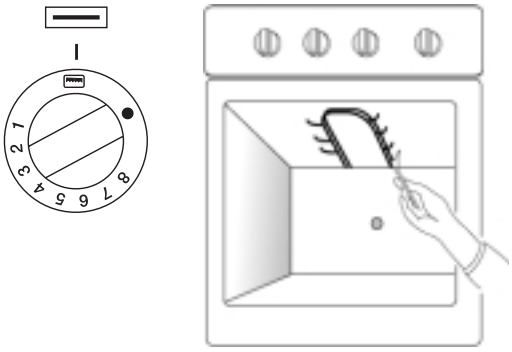


1. Open the oven door.
2. Gently press the knob and turn to the left to the desired cooking level marker.
3. To light the burner, offer a match to the hole in the oven floor (see drawing) or press the ignition button if your cooker foresees this function.
4. Once the burner is lit, keep the knob pressed for about 10 seconds.
5. If the burner goes out when the knob is released, repeat the operation.

IMPORTANT: If the burner fails to ignite within 10 seconds open the oven door and wait for 5 minutes before further attempts.

6. Preheat the oven for about 15 minutes.
7. Place the cooking dish in the oven.
8. Close the oven door.

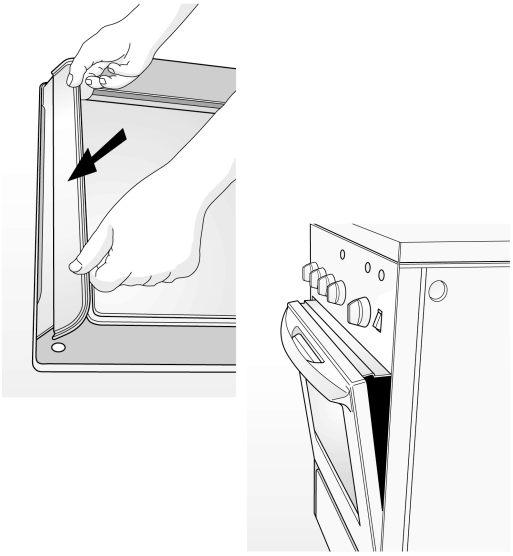
USING THE GAS GRILL



1. Open the oven door.
2. Place the heat shield on the door (see drawing).
3. Gently press the knob and turn it to the right, to the grill marker.
4. To light the grill offer a match to the grill burner positioned in the upper part of the oven or press the ignition button if your cooker foresees this function.
5. Once the burner is lit, keep the knob pressed for about 10 seconds.
6. If the burner flame goes out when the knob is released, repeat the operation.

IMPORTANT: If the burner fails to ignite within 10 seconds open the oven door and wait for 5 minutes before repeating the operation.

7. Preheat the grill for about 5 minutes.
8. Place the cooking dish in the oven.
9. **Close the oven door until the heat shield is in contact with the front cooker (see drawing).**



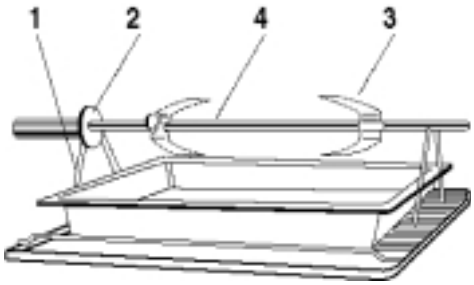
CAUTION: When the grill is in use, the accessible parts can become hot. Small children must be kept away.

USING GAS COOKERS

USING THE TURNSPIT (if provided)

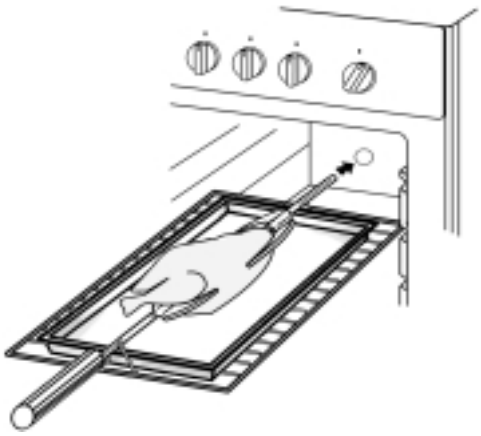
Turnspit consists of:

1. - turnspit support - 2 pcs
2. - handle - 1 pcs
3. - fixing needle - 2 pcs
4. - turnspit



Assembly:

- Fix the two turnspit supports into the front and rear wires of the wire shelf.
- Put the fat pan on the wire shelf.
- Screw the turnspit handle and fix food on it with the help of needles (**3**).
- Carefully insert all the assembled accessories on the second runner of the cavity. The turnspit should enter into the motor hole positioned in the back of the oven (see drawing).
- Switch on the grill (see dedicated paragraph) and press the turnspit button.

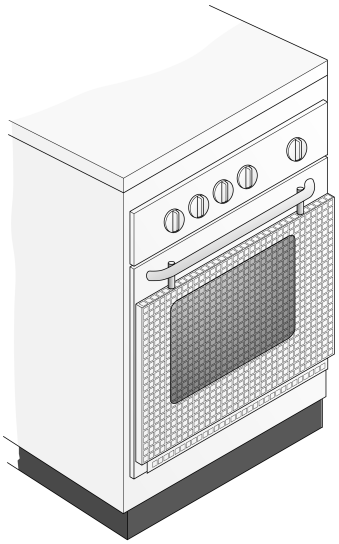


Children safety door:

A children safety door can be bought via After-Sales Service, quoting following codes:

- Children safety door (white): 4812 466 38022.
- Children safety door (brown): 4812 466 38023.

Important: Keep children away from the cooker when in use as the door gets very hot.



COOKING TABLES

Type of food (weight 1 Kg. approx.)	Thermostat knob position	Preheating time (minutes)	Runner Position (from bottom)	Cooking time (minutes)	Suggested accessories
Lasagne	4	15	2	30-40	Form / tins
Pizza	5-6	15	2	15-20	Enamelled baking tray or fat pan
Quiche Lorraine	5-6	15	2	45-55	Form / tins
Soufflé	4-5	15	2	25-35	Form / tins
Flan'	6-7	15	2	40-45	Form / tins
Game	7	15	2	60-70	Enamelled baking tray or fat pan
Poultry	6	15	2	60-70	Enamelled baking tray or fat pan
Fish	4-5	15	2	45-55	Enamelled baking tray or fat pan
Roasted veal	4-5	15	2	65-75	Enamelled baking tray or fat pan
Roasted pork	4-5	15	2	65-76	Enamelled baking tray or fat pan
Roasted beef	5	15	2	45-5	Enamelled baking tray or fat pan
Cakes	4-5	15	2	40-55	Form / tins
Meringues	1-2	15	3	40-50	Form / tins
Beignets	3-4	15	3	35-45	Form / tins
Savoy biscuits	2	15	3	45-55	Form / tins
Genes cake	1-2	15	3	45-55	Form 24 cm diam.
Gratin	7-8	15	2	30-40	Form / tins
Sablés	3	15	3	15-20	Aluminium tray
High scallop-edged cake	3	15	2	55-65	Form / tins
Christmas cake	2-3	15	2	40-50	Aluminium baking tray
Czech cake	3-5	15	2	25-35	Aluminium baking tray
Snow dry meringue	2-3	15	3	60-70	Aluminium baking tray
Scones	3	15	3	20-30	Aluminium baking tray
Small cakes	2-3	15	3	30-40	Aluminium baking tray
Oat cake biscuits	2	15	3	20-30	Aluminium baking tray
Victoria sandwich cake	1-2	15	2	25-35	Nr. 2 cake tins diameter cm 15, (same grid level)
Quick fruit cake	1-2	15	2	70-80	Cake tins diameter cm 18
Apple pie	2-3	15	2	40-45	Cake tins diameter cm 18
Yorkshire pudding	3-4	15	2	20-25	Special accessories
Roast beef (0,5 kg)	2-3	15	2	20-25	Fat pan on grid
Chicken	6-7	15	2	60-70	Fat pan or grid or enamelled baking tray
Irish roast lamb (leg)	5-6	15	2	80-100	Fat pan on grid
Roast potatoes	4	15	2	30-40	Fat pan on grid

Thermostat knob position	Oven temperature (°C)
1 - 2	150 - 175
3 - 4	200 - 225
5 - 6	245 - 265
7 - 8	280 - 290

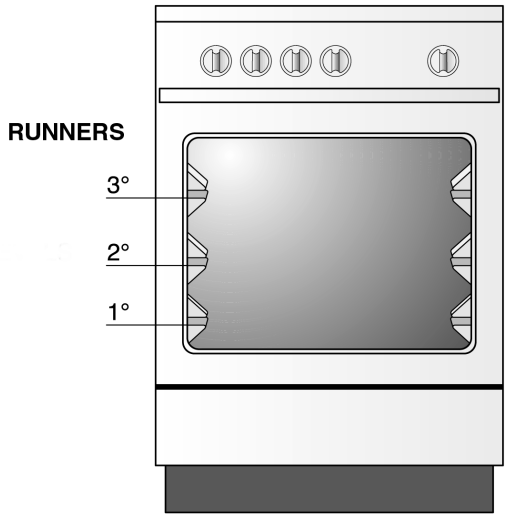
COOKING TABLES

Grill

- Place the food at the centre of the grid, leaving a ten centimetres space from the rear wall.
- Turn the meat halfway through cooking.

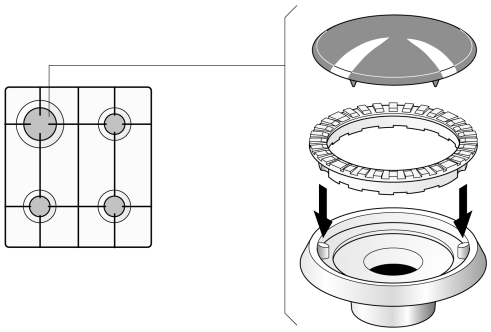
Type of food	Knob position (C°)	Preheating time (minutes)	Runner Position (from bottom)	Cooking time each side (minutes)	Suggested Accessories
Toasts		5’	2	5-7	wire shelf
Sirloin steak		5’	3	20 + 15	wire shelf + fat pans
Pork chops		5’	3	12 + 15	wire shelf + fat pans
Chicken drumstick		5’	3	20 + 15	wire shelf + fat pans
Bacon		5’	2	7 + 5	wire shelf + fat pans

OVEN RUNNERS



CARE AND CLEANING INSTRUCTIONS

Before any cleaning operation, disconnect the appliance from the mains.



CARE OF THE BURNERS

- Before performing any cleaning operation, close the gas supply tap and wait until the appliance is cold.
- Keep the burners well cleaned. Grease spills or food may obstruct the burner holes. Wash them with warm water and a mild detergent. Dry them and reassemble correctly.
  Attention: when reassembling the large burner cap and burners with safety system to the burner distributor, make sure that the reference marks match (see drawing).
- Lacquered enamel and chrome-plated parts can be cleaned with a cloth moistened with warm water and liquid detergent.
- Clean aluminium parts using products sold specially for this purpose, and only when the cooker is cold. Avoid using chlorinated products.

CARE OF THE GRIDS

- Clean the grids each time they become dirty, using a sponge and detergent.
- Close to the burners, the grids will change colour. This is perfectly normal and is due to the high temperature during cooking.

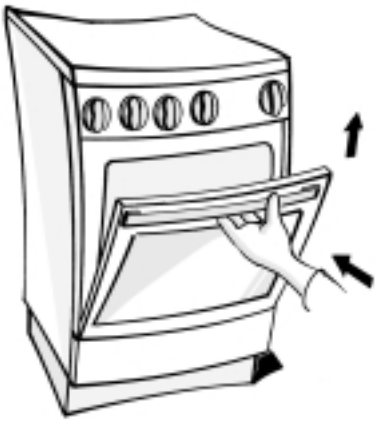
OVEN LIGHT

If it is necessary to replace the oven light bulb, switch off the main power supply.
Bulb: 15/25 W / 230 V, type E14, heat-resistant to 300° C.

CARE AND CLEANING INSTRUCTIONS

REMOVING THE DOOR
(depending on model)

1. When positioned as indicated in the drawing, the oven door sliding catch **A** is in the locked position.



3. Close the oven door to about 10 cm from the strip, then pull the door upwards.

2. To remove the door, slide the sliding catch **A** backwards.

Door removed for cleaning, where applicable. The door cannot be fully closed if the catch **A** is not positioned as indicated in the drawing.

AFTER-SALES SERVICE

This appliance is constructed to the highest standards of workmanship utilising advanced technology to ensure it will provide lasting and trouble-free operation. If you should notice any malfunction, first check to make sure you have followed the instructions in this handbook correctly. The incorrect operations is often the result of minor problems. If, after consulting the handbook and checking the gas and electrical connections, you are still unable to find the cause of the problem, call After-Sales Service, specifying:

- The nature of the fault.
- The exact model and type of your appliance.
- Your full address.
- Your phone number and area code.
- The service number which is indicated on the rating plate placed at the rear of the appliance or at the accessory space right side.
- The service numbers are also indicated on the guarantee booklet.

SERVICE 0000 000 00000

INJECTOR TABLES

For Germany

GENERAL INJECTOR TABLE PAGE 39

For UK

GENERAL INJECTOR TABLE PAGE 40

For France

GENERAL INJECTOR TABLE PAGE 41

For Belgium

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For Holland

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GENERAL INJECTOR TABLE | DE

Category II 2ELL 3B/P (G30 - G31 - G20 - G25)

Erdgas "E" (H=9,45 kWh/m^3) 20 mbar					
	Capacity (kW)	**Burner nozzle (mm)**	**Economy nozzle (mm)**	**Air adjustment value X*(mm)**	**Power (l/h)**
Large burner	2,6	1,20	0,54	3,5	275
Medium Burner	1,7	1,00	0,44	3,0	180
Small burner	1,0	0,76	0,41	3,0	106
Oven	3,2	1,30	0,73	4,0	339
Erdgas "LL" (H=8,1 kWh/m^3) 20 mbar					
	Capacity (kW)	**Burner nozzle (mm)**	**Economy nozzle (mm)**	**Air adjustment value X*(mm)**	**Power (l/h)**
Large burner	2,6	1,35	0,56	2,5	338
Medium Burner	1,7	1,10	0,48	2,5	220
Small burner	1,0	0,85	0,44	2,5	130
Oven	3,2	1,50	0,77	2,0	416
Erdgas "EE" (H=15,0 kWh/m^3) 20 mbar					
	Capacity (kW)	**Burner nozzle (mm)**	**Economy nozzle (mm)**	**Air adjustment value X*(mm)**	**Power (l/h)**
Large burner	2,6	1,20	0,56	3,5	275
Medium Burner	1,7	1,00	0,48	3,0	180
Small burner	1,0	0,76	0,44	3,0	106
Oven	3,2	1,30	0,77	4,0	339
Flüssiggas (H=12,87 kWh/kg) 50 mbar					
	Capacity (kW)	**Burner nozzle (mm)**	**Economy nozzle (mm)**	**Air adjustment value X*(mm)**	**Power (Kg/h)**
Large burner	2,6	0,72	0,31	8,0	0.204
Medium Burner	1,7	0,58	0,26	3,0	0,133
Small burner	1,0	0,45	0,24	4,0	0,079
Oven	3,2	0,81	0,38	6,0	0,251

(*) The length of the Venturi thread, tolerance ± 1 mm

GENERAL INJECTOR TABLE | UK

Category II 2H 3+ (G30 - G31 - G20)

Gas type: Natural G20 - nominal pressure 20 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (l/h)**	**Adjustment X (mm)***
Large Burner	1.20	2950	289	10
Medium Burner	0.95	1820	178	9
Small Burner	0.70	1000	95	9
Oven	1.35	3600	343	3
Grill	1.15	2550	243	2
Gas type: Butane G30 - nominal pressure 28 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (Kg/h)**	**Adjustment X (mm)***
Large Burner	0.85	2950	0.215	14
Medium Burner	0.65	1820	0.133	11
Small Burner	0.50	1000	0.073	10
Oven	0.90	3600	0.263	6
Grill	0.80	2550	0.186	3
Gas type: Propane G31 - nominal pressure 37 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (Kg/h)**	**Adjustment X (mm)***
Large Burner	0.85	2950	0.211	9
Medium Burner	0.65	1820	0.130	6
Small Burner	0.50	1000	0.072	4
Oven	0.90	3600	0.258	9
Grill	0.80	2550	0.183	2

(*) The length of the Venturi thread, tolerance ± 1 mm.

GENERAL INJECTOR TABLE

FR

Category III 1E 2E+3+ (G20 - G25 - G30 - G31)

Gas type: Propane G130 - nominal pressure 8 mbar

	Injector (mm)	Nominal thermal capacity (W)	Power (l/h)	Adjustment X (mm)*
Large Burner	2,25	2950	412	8
Medium Burner	1,80	1820	254	8
Small Burner	1,30	1000	140	8
Oven	2,70	3600	503	7
Grill	2,25	2550	356	9

Gas type : Natural G20 - nominal pressure 20 mbar

	Injector (mm)	Nominal thermal capacity (W)	Power (l/h)	Adjustment X (mm)*
Large Burner	1,20	2950	289	10
Medium Burner	0,95	1820	178	9
Small Burner	0,70	1000	95	9
Oven	1,35	3600	343	3
Grill	1,15	2550	243	2

Gas type : Natural G25 - nominal pressure 25 mbar

	Injector (mm)	Nominal thermal capacity (W)	Power (l/h)	Adjustment X (mm)*
Large Burner	1,20	2950	327	10
Medium Burner	0,95	1820	202	9
Small Burner	0,70	1000	111	9
Oven	1,35	3600	398	3
Grill	1,15	2550	282	2

Gas type : Butane G30 - nominal pressure 28 mbar

	Injector (mm)	Nominal thermal capacity (W)	Power (kg/h)	Adjustment X (mm)*
Large Burner	0,85	2950	0,215	14
Medium Burner	0,65	1820	0,133	11
Small Burner	0,50	1000	0,073	10
Oven	0,90	3600	0,263	6
Grill	0,80	2550	0,186	3

Gas type : Propane G31 -nominal pressure 37 mbar

	Injector (mm)	Nominal thermal capacity (W)	Power (kg/h)	Adjustment X (mm)*
Large Burner	0,85	2950	0,211	9
Medium Burner	0,65	1820	0,130	6
Small Burner	0,50	1000	0,072	9
Oven	0,90	3600	0,258	4
Grill	0,80	2550	0,183	2

(*)The length of the Venturi thread, tolerance ±1mm.

GENERAL INJECTOR TABLE | BE

Category II 2E + 3+ (G20 - G25 - G30 - G31)

Gas type: Erdgas G20 - nominal pressure 20 mbar				
	Burner nozzle (mm)	**Capacity (W)**	**Power (l/h)**	**Air adjustment value X*(mm)**
Large Burner	1,20	2950	289	10
Medium Burner	0,95	1820	178	9
Small Burner	0,7	1000	95	9
Oven	1,35	3600	343	3
Grill	1,15	2550	243	2
Gas type: Erdgas G25 - nominal pressure 25 mbar				
	Burner nozzle (mm)	**Capacity (W)**	**Power (l/h)**	**Air adjustment value X*(mm)**
Large Burner	1,20	2950	327	10
Medium Burner	0,95	1820	202	9
Small Burner	0,70	1000	111	9
Oven	1,35	3600	398	3
Grill	1,15	2550	282	2
Gas type: Butane G30 - nominal pressure 28 mbar				
	Burner nozzle (mm)	**Capacity (W)**	**Power (kg/h)**	**Air adjustment value X*(mm)**
Large Burner	0,85	2950	0,215	14
Medium Burner	0,65	1820	0,133	11
Small Burner	0,50	1000	0,073	10
Oven	0,90	3600	0,263	6
Grill	0,80	2550	0,186	3
Gas type: Propane G31 - nominal pressure 37 mbar				
	Burner nozzle (mm)	**Capacity (W)**	**Power (kg/h)**	**Air adjustment value X*(mm)**
Large Burner	0,85	2950	0,211	9
Medium Burner	0,65	1820	0,130	6
Small Burner	0,50	1000	0,072	9
Oven	0,90	3600	0,258	4
Grill	0,80	2550	0,183	2

(*) The length of the Venturi thread, tolerance ±1mm.

GENERAL INJECTOR TABLE | BE

Category II 2E + 3 + (G20 - G25 - G30 - G31)

Gas type : Natural G20 - nominal pressure 20 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (l/h)**	**Adjustment X (mm)***
Large Burner	1,20	2950	289	10
Medium Burner	0,95	1820	178	9
Small Burner	0,70	1000	95	9
Oven	1,35	3600	343	3
Grill	1,15	2550	243	2
Gas type : Natural G25 - nominal pressure 25 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (l/h)**	**Adjustment X (mm)***
Large Burner	1,20	2950	327	10
Medium Burner	0,95	1820	202	9
Small Burner	0,70	1000	111	9
Oven	1,35	3600	398	3
Grill	1,15	2550	282	2
Gas type: Butane G30 - nominal pressure 28 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (kg/h)**	**Adjustment X (mm)***
Large Burner	0,85	2950	0,215	14
Medium Burner	0,65	1820	0,133	11
Small Burner	0,50	1000	0,073	10
Oven	0,90	3600	0,263	6
Grill	0,80	2550	0,186	3
Gas type: Propane G31 - nominal pressure 37 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (kg/h)**	**Adjustment X (mm)***
Large Burner	0,85	2950	0,211	9
Medium Burner	0,65	1820	0,130	6
Small Burner	0,50	1000	0,072	9
Oven	0,90	3600	0,258	4
Grill	0,80	2550	0,183	2

(*)The length of the Venturi thread, tolerance ±1mm

GENERAL INJECTOR TABLE | BE

Category II 2E + 3 + (G20 - G25 - G30 - G31)

Gas type : Aardgas G20 - nominal pressure 20 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (l/h)**	**Adjustment X (mm)***
Large Burner	1,20	2950	289	10
Medium Burner	0,95	1820	178	9
Small Burner	0,70	1000	95	9
Oven	1,35	3600	343	3
Grill	1,15	2550	243	2
Gas type: Aardgas G25 - nominal pressure 25 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (l/h)**	**Adjustment X (mm)***
Large Burner	1,20	2950	327	10
Medium Burner	0,95	1820	202	9
Small Burner	0,70	1000	111	9
Oven	1,35	3600	398	3
Grill	1,15	2550	282	2
Gas type: Butane G30 - nominal pressure 28 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (kg/h)**	**Adjustment X (mm)***
Large Burner	0,85	2950	0,215	14
Medium Burner	0,65	1820	0,133	11
Small Burner	0,50	1000	0,073	10
Oven	0,90	3600	0,263	6
Grill	0,80	2550	0,186	3
Gas type : Propane G31 - nominal pressure 37 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (kg/h)**	**Adjustment X (mm)***
Large Burner	0,85	2950	0,211	9
Medium Burner	0,65	1820	0,130	6
Small Burner	0,50	1000	0,072	9
Oven	0,90	3600	0,258	4
Grill	0,80	2550	0,183	2

(*)The length of the Venturi thread, tolerance ±1mm.

GENERAL INJECTOR TABLE

NL

Category II 2L 3B/P

Gas type: Aardgas G25 - nominal pressure 25 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (l/h)**	**Adjustment X (mm)***
Large Burner	1,25	2950	327	9
Medium Burner	1,00	1820	202	8
Small Burner	0,72	1000	111	8
Oven	1,40	3600	398	2
Grill	1,20	2550	282	2
Gas type: Butane G30 - nominal pressure 30 mbar				
	Injector (mm)	**Nominal thermal capacity (W)**	**Power (kg/h)**	**Adjustment X (mm)***
Large Burner	0,85	2950	0,215	14
Medium Burner	0,65	1820	0,133	11
Small Burner	0,50	1000	0,073	10
Oven	0,90	3600	0,263	4
Grill	0,80	2550	0,186	3

(*)The length of the Venturi thread, tolerance ±1mm.